

# Babenwohl

RESTAURANT

## Starters

<b>Beef Tatar</b> made from Vorarlberg Beef   Potato Rösti   Eggplant Caviar (80 g   120 g)	21.00   31.00
<b>Arctic Char Rolls</b>   Cucumber   Onion	18.00
<b>Asparagus Salad</b>   Couscous   Pine Nuts   Strawberry   Cress-Vinaigrette	14.50


## Suppen

<b>Corsican Fish Soup</b>   red Pepper Rouille Sauce   White Bread	13.00
<b>Asparagus Cream Soup</b>   Butter Croutons (v)	10.00
<b>Rich Beef Broth</b>   Pan-Fried Cheese Dumpling or Sliced Pancake Strips	9.00

## Salate

<b>Salad Bowl</b>   Asparagus   Kohlrabi   Hummus   Quinoa Salad	21.00
Cherry Tomatoes   Leaf Spinach   Beetroot   Red Cabbage   Cress   Vinaigrette (vg)	
Optional with Lentil Dumplings (vg)	24.00
Spicy Beef Fillet Strips or Corn-Fed Chicken Suprême	30.00

## Hauptgerichte

<b>Cauliflower Steak</b>   Braised, Pureed, Veloute   Pine Nuts   Herb Oil (vg)		24.00
<b>Asparagus Gnocchi</b>   Chicory   Balsamic Vinegar   Parmesan (v)		25.00
<b>Bregenzerwald Cheese Spätzle</b>   Fried Onions   Potato Salad (v)		22.00
<b>Pan Seared Pike Perch</b>   Spring Cabbage   Potato Gulash   Sour Cream		32.00
<b>White Asparagus</b>   Hollandaise Sauce   Parsley Potatoes (v)		28.00
whit Spicy Beef Filet   Corn-Fed Chicken or Pike Perch		49.00   35.00   34.00
<b>Viennese Schnitzel from Local Veal</b>   Potato Leaf Salad   Cranberries		32.00
<b>Onion Roast Beef 'Schwärzler Style'</b>   Green Beans with Bacon   Fried Potatoes		34.00
<b>Corn-Fed Chicken</b>   Fregola-Sarda   wild Broccoli   Dehydrated Tomatoes		29.00

(v) vegetarian (vg) vegan

## Aperitif- Recommendation

<b>Flein Fizz Chic</b> Sparkling Alcohol-Free Sauvignon From The Lake Constance Region	7.00
<b>Lemon Berry</b> Homemade Raspberry Syrup   Bitter Lemon   Soda	8.00
<b>Mango&amp; Mint</b> Mango Purée   Vermouth   Tonic   Mint	9.00
<b>Finesparkling Brut Blanc</b> Premium Austrian Sparkling Wine, Méthode Traditionnelle	8.00

## Wine-Recommendation

<b>Grüner Veltliner 2023</b> Winery Anton Bauer, Feuersbrunn am Wagram	1/8 l	7.00
<b>Riesling vom Urgestein 2023</b> Winery Jordan, Pulkau, Weinviertel	1/8 l	7.00
<b>Schwärzler Selection (WB, CH) 2024</b> Winery Achs – Wendelin, Gols, Burgenland	1/8 l	7.00
<b>Freischütz Rosé 2024</b> Winery Ralph Waldschütz, Wagram, Lower Austria	1/8 l	7.00
<b>Zweigelt 2023</b> Winery Pfaffl, Stetten, Weinviertel	1/8 l	7.00
<b>Schwärzler Cuvée (SL, ME, PN) 2024</b> Winery Markus Iro, Gols, Lake Neusiedl	1/8 l	7.00
<b>Rioja Crianza 2020</b> Winery Heraclio Alfaro, Rioja, Spain	1/8 l	7.00

Ask for our wine list and choose from over 100 select wines.

## Fine brandy from Michelehof

<b>Gravensteiner Apple Brandy</b>	2 cl	8.00
<b>Subirer Pear Brandy</b>	2 cl	8.00
<b>Apricot Brandy</b>	2 cl	8.00
<b>Orange Blossom Muscat Brandy</b>	2 cl	8.00
<b>Wild Elderberry Brandy</b>	2 cl	9.00
<b>Aged Plum Brandy, Oak-Aged</b>	2 cl	8.00

All products are sourced locally and freshly prepared. We are happy to provide information about the origin and ingredients of our dishes upon request. All prices are in euros and include applicable taxes.